

THE UNION BANK

Function and Event Options



LUNCH - sample menu options

TASTING PLATTERS - great to share between 2/3 people
Chef's selection from our daily blackboard menu.

FRESHLY PREPARED SANDWICHES SERVED WITH MIXED LEAF SALAD

1. Lamb burger with eggplant relish, cucumber raita & rocket.
2. Chicken Caesar Wrap - Southern fried chicken with crispy bacon, fresh tomato, cos lettuce & Caesar dressing.
3. Char-grilled vegetables - Marinated eggplant, fennel, red onion, roast capsicum, mushroom & rocket pesto.

MAIN COURSES

1. Beer-battered flathead with chips, tartare sauce, lemon & a mixed leaf green salad.
2. Chilli salt squid with an Asian herb salad & soy, mirin & ginger dipping sauce
(NB. this dish only available for groups of 12 or less).
3. Trunkey Creek Pork Schnitzel with aioli, bacon, roasted tomato & green salad.
(NB. this dish only available for groups of 12 or more).
4. Union Bank Salad - Warm chickpea, avocado & grilled radicchio salad with roast local pumpkin, Spanish onion & lemon dressing.
5. Union Bank Green Salad - rocket, asparagus, peas, beans, shallots, mint & herbs, dressed with lemon & La Barre Extra Virgin Olive Oil.
6. Confit chicken Maryland with saffron couscous, date chutney & spiced jus.
7. Sirloin steak served on potato, chorizo, capsicum & olive ragu with roast field mushroom & salsa verde.
8. Market fish with fennel, orange, olive & roquette salad with tarragon cream.
9. Risotto of the day.

DESSERTS

1. Limoncello poached pear with frangipani, lemon zabaglione & almond praline.
2. Star anise & muscovado parfait with dried fruit salad & mandarin jelly.
3. Dark chocolate mousse cake with glace orange & citrus mascarpone.
4. Belgravia Cheese Plate to share with quince paste and crackers - one plate between every three persons.

****Vegetarian Options Available - please enquire when booking**

Our package prices include venue hire & set-up. Audio visual equipment usage is also included for functions held in 'The Old Kitchen'. Please phone the function team to receive a full copy of our current '2010 Union Bank Function Pack' containing further information, prices and booking form.

DINNER - sample menu options



TASTING PLATE

Chef's selection from our blackboard menu served on platters.

Sample menu: Rare roast beef on roquet with mushroom ragout - White anchovies with roast capsicum, grilled eggplant en crouete with salsa verde - Parsley crumbed mushrooms with roast tomato & parmesan mousse.

ENTREE

1. Chilli salt squid with an Asian herb salad and soy, mirin & ginger dipping sauce
(NB. This dish only available for groups of 12 or less).
2. Individual Charcuterie Plate - Selection of homemade terrine, pate, rillettes etc. with bread, mustard & cornichons.
3. Individual Tasting plates - chef's selection.
4. Risotto of the day.
5. Cauliflower & Trunkey Creek bacon soup.
6. Union Bank Salad - Warm chickpea, avocado & grilled radicchio salad with roast local pumpkin, Spanish onion & lemon dressing.

MAIN COURSES

1. Five spice braised duck leg with soba noodles, Asian greens and star anise broth.
2. Char-grilled pork cutlet with saffron couscous, date chutney & spiced jus.
3. Salmon fillet mignon with cauliflower puree, asparagus & parsley oil.
4. Roast chicken breast with pommes anna, local broccolini, confit chicken wing & mustard jus.
5. Sirloin steak served on potato, chorizo, capsicum & olive ragu with roast field mushroom & salsa verde.
6. Union Bank Salad - Warm chickpea, avocado & grilled radicchio salad with roast local pumpkin, Spanish onion & lemon dressing.

DESSERT

1. Limoncello poached pear with frangipani, lemon zabaglione & almond praline.
2. Star anise & muscovado parfait with dried fruit salad & mandarin jelly.
3. Dark chocolate mousse cake with glace orange & citrus mascarpone.
4. Belgravia Cheese Plate to share with quince paste and crackers - one plate between every three persons (NB. Not available for alternate drop).

Our menu changes regularly due to seasonality of produce. Please phone or email our functions team to receive our current options, booking information and package prices.

We are pleased to be able to offer beverage packages and pre-ordered wines. Please speak with our function team during the booking process so that we may assist you with appropriate wines to perfectly match your menu selections.

UNION BANK CANAPE FUNCTIONS



Both of our unique, private dining spaces are perfect for cocktail style parties and events. Whether it's an intimate soiree in the historic 'Old Kitchen', or a fabulous garden party beneath our Northern Marquee, we have the food and wine to make any occasion one to remember.

COCKTAIL CANAPES

Tempura Prawns with dipping sauce
Bellini with ocean trout tartare
Thai fish cakes with sweet chilli
Lamb meatballs with tzatziki
Duck & pistachio sausage with fig jam & goats curd
Pork Rilette with cornichons en croute
Duck liver pate with caperberries en croute
Goats cheese en croute with caramelised onion jam
Nori rolled with asian omelette with smoked salmon
BBQ Pork belly with hoisin
Freshly shucked oysters with vinegarette and eschallots
Rice paper rolls with an asian dipping sauce

VEGETARIAN

Mezze Plate - trio of dips served with an assortment of breads
Sweet Corn Fritters or Sweet corn tartlet
Bruschetta - Italian crostini topped with diced fresh tomato & red onion
Goats cheese en croute with caramelised onion jam

SUBSTANTIAL CANAPES - *served in bowls or noodle boxes*

Rare Roast Beef Petit Baguette with caramelised onion and mixed leaf
Chipolata Hotdogs served in petit baguette with rocket and tomato relish
Canowindra Lamb Petit Baguette with roasted tomato and aioli
Fish and Chips served with lemon wedges and parsley
Green Thai Chicken Curry with noodles

VEGETARIAN

Risotto - please ask us about our current favourite (changes seasonally)
Green Thai Vegetable Curry with steamed rice
Tempura Vegetables with dipping sauce
Rotolo of pumpkin and sage

ADDITIONAL ITEMS are available at a per person cost of \$4.50 per cocktail item and \$6.50 per substantial item.

ROAMING OR BANQUET STYLE DESSERT OPTIONS are also available for canapé functions. Please enquire during the booking process for prices and menu options. If you have any particular items you would like served at your event, please consult with our function team during the booking process.

Please phone or email our functions team for further information.
We look forward to helping you make your next event a huge success!

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To see a selection of photos from some of our previous events then visit our facebook page
by clicking this link: <http://facebook.com/unionbankwinebar>